

Possible Certifications, College Majors, and Careers

► Food and Beverage Management (ProStart)

The ProStart program introduces high school students to a wide variety of careers within the restaurant, food service, and hospitality industry. Students will study and practice professional food preparation of international cuisines, food safety and sanitation, customer relations, accounting, cost control, marketing, and an introduction to aspects of lodging management.

Recommended Electives: Accounting, Entrepreneurship, Financial Literacy for Teens, International Cuisine, Psychology.

► College Credit

A student who successfully completes:

- Culinary Arts, Professional Cooking or Professional Baking/Pastry pathway in the Maryland ACF CTE Program of Study including:
 - Foundations of Professional Cooking (2 Credits)
 - Professional Cooking (2 Credits)
 - Professional Baking (2 Credits)

OR
- Maryland CTE Program of Study in Food and Beverage Management/ProStart pathway including:
 - Food Service Professional I (1 Credit)
 - Food Service Professional II (1 Credit)
 - Food Service Professional Internship

Will be granted advanced credit at Stratford University for the following courses:

- CUL 111 Culinary Theory & Sanitation (4.5 Credits)
- CUL 121 Kitchen Fundamentals (4.5 Credits)
- CUL 160 Fundamentals of Baking (4.5 Credits)
- HOS Hospitality Supervision (4.5 Credits)

Program Feeder Sites

In school year 2013-14 the Academy of Consumer Services, Hospitality, and Tourism will be offered at the following high schools. The charts list the middle schools that feed into each high school. The Academy will only serve the boundary high school area.

Bladensburg High School
Charles Carroll Middle School
G. James Gholson Middle School
Hyattsville Middle School
William Wirt Middle School

DuVal High School
G. James Gholson Middle School
Kenmoor Middle School
Thomas Johnson Middle School

Gwynn Park High School
Accokeek Academy
Gwynn Park Middle School

This academy is anticipated to open at Suitland High School in school year 2014-2015 and Crossland High School in school year 2016-2017.

Possible Certifications

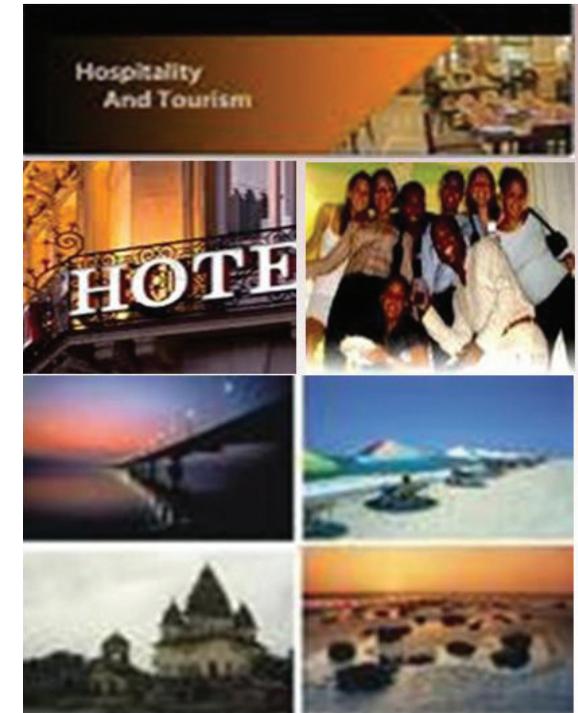
- Certified Junior Culinarian
- Pastry Culinarian
- ServSafe Certification
- Certified Rooms Division Specialist
- National ProStart Certificate of Achievement
- Cosmetology or Barber License
- Salon Operator License

Possible Majors in Consumer Services, Hospitality, and Tourism

- Hospitality Management
- Food and Beverage Management
- Culinary Arts
- Cosmetologist
- Barber Stylist

Possible Careers in Consumer Services, Hospitality, and Tourism

- Food Services Manager
- Lodging Manager
- Professional Chef
- Hair Stylist
- Travel Agent
- Resort Manager



Academy of Consumer Services, Hospitality and Tourism

*Preparing students to be
College and Career Ready*

For More Information:

Secondary School Reform (SSR)
 Web Site: www1.pgcps.org/ssr
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Academy of Consumer Services, Hospitality and Tourism



Academy Overview

The Academy of Consumer Services, Hospitality and Tourism introduces students to the concept of service as a critical component of a hospitality or tourism business. Students examine the environmental and socioeconomic impacts and interrelationships of tourism, as well as the transition to a greener tourism economy.

Students analyze both good and poor customer service in a variety of contexts and through various methods. Students explore communication skills and strategies, and they use a problem solving perspective to understand barriers to communication and good service.

Programs of Study

The Academy of Consumer Services, Hospitality & Tourism features the following four programs of study:

►Barbering & Hairstyling Careers

The Barbering program of study provides theoretical and practical skills necessary for students to become proficient in aspects of haircutting and styling, shaving, and permanent cold waving.

Students are required to earn 1200 clock hours and take the Maryland State Board Barbering examination. Upon passing the exam, students graduate as licensed professionals.

Recommended Electives: Advanced Placement Science courses, Anatomy and Physiology.

►Careers in Cosmetology

Cosmetology instruction and experiences include techniques of cutting and grooming hair; make-up artistry; nail care including new fashionable techniques; applying hair treatments such as shampooing, coloring, cold wave perms and relaxers; applying facial, scalp and skin care treatments; and operating, managing and owning a cosmetology services business. Students are required to earn 1500 clock hours and to take the Maryland State Board of Cosmetology examination. Upon passing the exam, students graduate as licensed professionals. Also, students will be required to purchase their own barbering and cosmetology kits, approximate costs are between \$400 - \$500.

Recommended Electives: Advanced Placement Science courses, Anatomy and Physiology.

►Culinary Arts

The Culinary Arts program of study includes an introduction to various food service careers. Students develop a broad understanding of American Culinary Federation (ACF) skills and competencies, practice the fundamental concepts and techniques of food preparation and professional industry standards, and demonstrate appropriate principles of cooking practices, safety and sanitation procedures, knife skills, and meal planning. Students will participate in a monitored work-based learning internship with a chef in the industry. Upon acceptance into the program students will be required to purchase specific materials such as a uniform, proper shoes, and trade tools.

Recommended Electives: Accounting, Entrepreneurship, Financial Literacy for Teens, International Cuisine, Physics, Psychology.

Sample Program Planner: Barbering & Hairstyling Careers

Grade 9		Grade 10		Grade 11		Grade 12	
English 9		English 10		English 11		English 12	
Algebra I		Geometry		Algebra 2		Mathematics*	
Integrating the Sciences		Biology		Chemistry		Science*	
US History Reconstruction to the Present		Local, State, and National Government		World History		Social Studies*	
Physical Education	Health	Fine Arts		Barbering 1	Barbering 2	Barbering 3	Elective
World Language I		World Language 2					
Foundations of Technology		Elective		Barbering 1	Barbering 2	Barbering 3	Internship
Introduction to Barbering & Cosmetology							

Sample Program Planner: Culinary Arts

Grade 9		Grade 10		Grade 11		Grade 12	
English 9		English 10		English 11		English 12	
Algebra I		Geometry		Algebra 2		Mathematics*	
Integrating the Sciences		Biology		Chemistry		Science*	
US History Reconstruction to the Present		Local, State, and National Government		World History		Social Studies*	
Physical Education	Health	Fine Arts		Elective		Elective	
World Language I		World Language		Elective		Professional Cooking 2 OR Professional Baking/Pastry 2	
Foundations of Technology		Culinary Basics: Foundations of Professional Cooking		Professional Cooking 1 OR Professional Baking/Pastry 1		Culinary Internship	
Food and Nutrition I	Food Trends and Technology I						

Sample Program Planner: Cosmetology

Grade 9		Grade 10		Grade 11		Grade 12	
English 9		English 10		English 11		English 12	
Algebra I		Geometry		Algebra 2		Mathematics*	
Integrating the Sciences		Biology		Chemistry		Science*	
US History Reconstruction to the Present		Local, State, and National Government		World History		Social Studies*	
Physical Education	Health	Fine Arts		Principles of Cosmetology 2	Advanced Cosmetology	Elective	
World Language I		World Language 2				Mastery of Cosmetology	
Foundations of Technology		Elective		Principles of Cosmetology 1	Advanced Cosmetology	Barbering/Cosmetology Internship	
Introduction to Barbering & Cosmetology							

Sample Program Planner: Food and Beverage Management (ProStart)

Grade 9		Grade 10		Grade 11		Grade 12	
English 9		English 10		English 11		English 12	
Algebra I		Geometry		Algebra 2		Mathematics*	
Integrating the Sciences		Biology		Chemistry		Science*	
US History Reconstruction to Present		Local, State, and National Government		World History		Social Studies*	
Physical Education	Health	Fine Arts		Elective		Elective	
World Language		World Language		Elective		Elective	
Foundations of Technology		Food Service Professional I (ProStart 1)		Food Service Professional 2 (ProStart 2)		Food Service Professional (ProStart) Internship	
Food and Nutrition I	Food Trends and Technology I						

* denotes academic elective courses that must be taken in the specified subject area



College and Career Ready

Raising Expectations • Expanding Opportunities • Enhancing Support